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HOUSE PLANNING AIDS



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U. S. DEPARTMENT OF AGRICULTURE

U-SHAPED KITCHEN ARRANGEMENTS

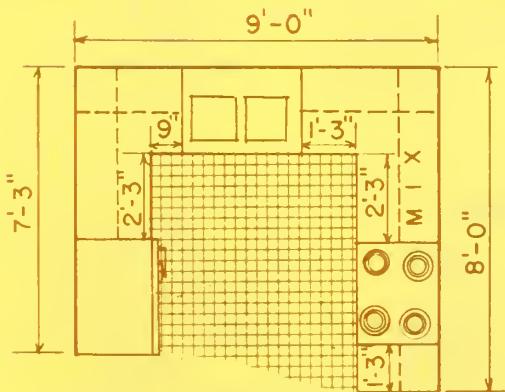
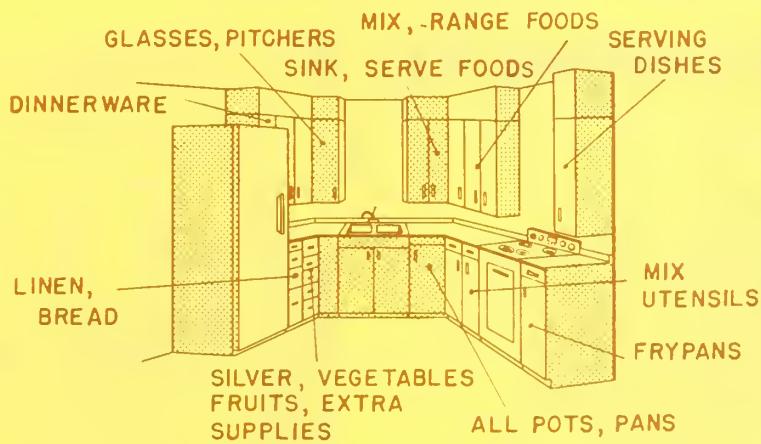
Illustrated are three U-shaped kitchen arrangements. Two of them have the sink in the center and one has the range in the center. When developing these arrangements, the recommended amount of counter space for each area was considered and storage was planned for all the items listed on page 3.

No special cabinets are shown for the corner base area, but in order to have sufficient base storage you must use part of it.

Select the arrangement which fits best into your house plan. Compare the list of items on page 3 with what you would like to store in your kitchen. Increase the widths of the areas where you need more storage or plan to store some seldom-used items in a less accessible place.

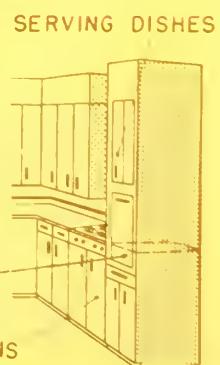
Provide 4 feet 6 inches to 5 feet 4 inches between facing counters and equipment—the space needed for two people to work and pass by each other.

ARRANGEMENT "A"

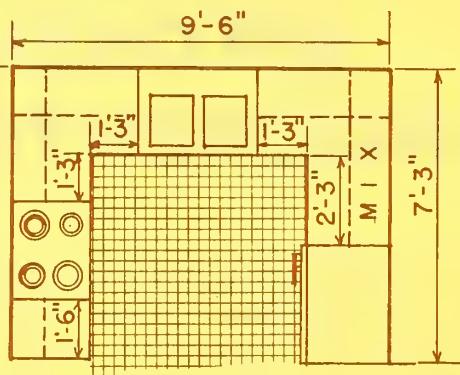


IF YOU CHOOSE A
WALL OVEN AND
SURFACE COOKING
UNIT, MAKE THESE
CHANGES IN THE
RIGHT ARM OF THE
"U."

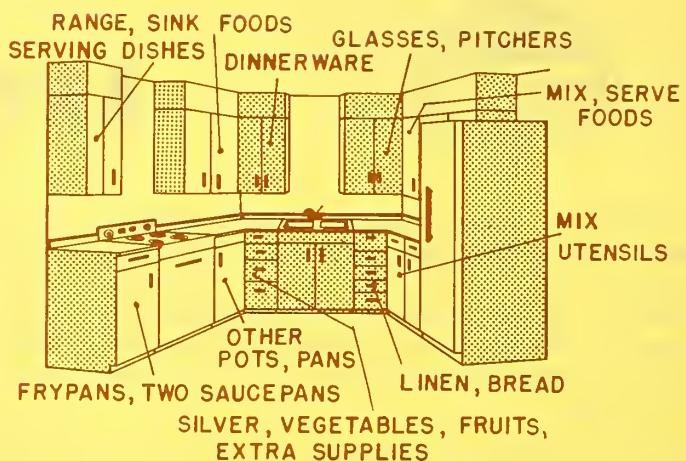
INSTALL OVEN SO LOWEST
RACK POSITION IS ABOUT
36" FROM THE FLOOR



ARRANGEMENT "B"

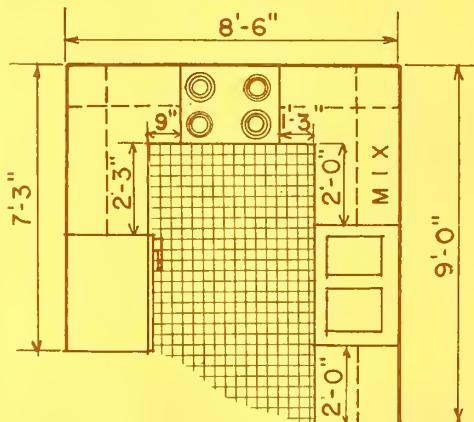


INSTALL OVEN SO LOWEST RACK POSITION IS ABOUT 36" FROM THE FLOOR

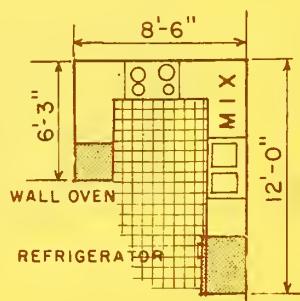
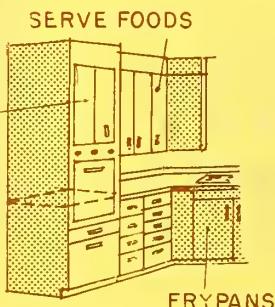
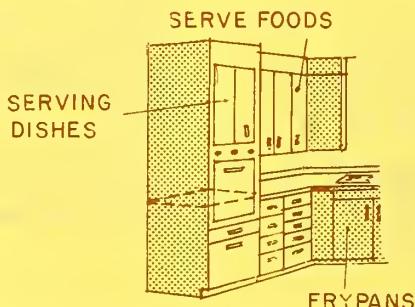
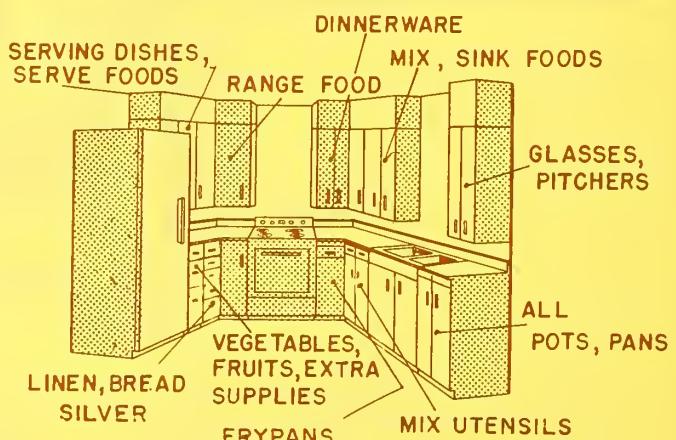


IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, MAKE THESE CHANGES IN THE LEFT ARM OF THE "U."

ARRANGEMENT "C"



IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, PLACE THE OVEN AT THE END OF THE LEFT ARM OF THE "U" AND THE REFRIGERATOR AT THE END OF THE RIGHT ARM.



ITEMS STORED

Mix foods

3 canisters (flour, sugar, meal)
1 each, cake flour, corn-starch, raisins, salt, cocoa, soda, dessert mix, vinegar, syrup, shortening, baking powder
2 sugars
3 flavorings
5 spices

Range foods

1 coffee, 1 tea
2 uncooked cereals
1 each, macaroni, rice, spaghetti

Sink foods

1 dried fruit
2 dried beans/peas
6 canned foods

Ready-to-serve foods

1 cereal
2 cookies/crackers
4 spreads/relishes

Dinnerware (service for 8)

1 stack each, dinner plates, salad plates, saucers, sauce dishes
2 stacks soup bowls
4 stacks cups

Glasses, pitchers, etc.

8 juice, 8 water glasses
1 large, 1 small pitcher
2 relish dishes
1 creamer and sugar
4 refrigerator dishes

Serving dishes

4 bowls
2 platters

Silver

Service for 8

Mix utensils

1 each, flour sifter, pint measure, cup measure, baking dish, biscuit pan, piepan, muffin pan
2 cakepans
3 mixing bowls

Pots, pans, frypans

1 each, double boiler, coffeepot, 2-quart saucepan, 1-quart saucepan, 4-quart saucepot, colander, 10½-inch frypan, 9-inch frypan
2 3-quart saucepans

Kitchen linens

16 hand and dish towels
6 dishcloths
4 pot holders
4 aprons
1 box paper napkins
1 tablecloth

Bread

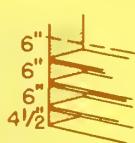
2 loaves

Vegetables and fruit

10 lb. potatoes
3 lb. each, vegetables, fruits

SHELF SPACINGS AND DRAWER DEPTHS

WALL CABINETS—Shelves in wall cabinets are 12 inches deep and if spaced as shown will store the items listed. The top shelf will be within reach of the homemaker of average height, if the clearance between the counter top and the cabinet is not more than 15 inches. Adjustable shelves are recommended.



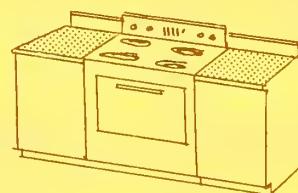
CLEARANCES AND COUNTER WIDTHS

The following recommended clearances and counter widths were used in developing the arrangements illustrated on pages 1 and 2. You will find them helpful in adjusting these arrange-

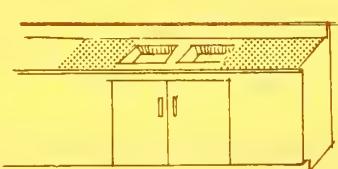
ments to your needs and your house plan. Counter areas between equipment can serve two purposes. For instance, a mix counter next to the sink can also be used for stacking dishes.



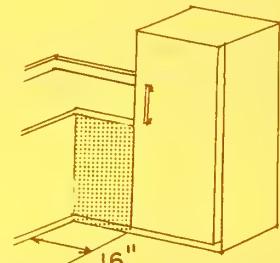
When the mix center extends around the corner, one arm of the counter should be 24 to 36 inches wide.



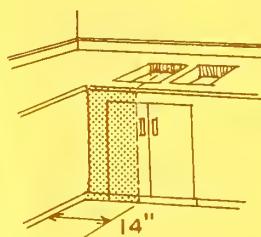
Provide 12 to 24 inches at both sides of the surface cooking area.



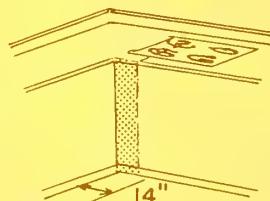
Provide 18 to 36 inches of counter to the left and 24 to 36 inches to the right of the sink. If a dishwasher is desired, allow 24 inches for it either to the left or to the right of the sink. Provide elsewhere for base storage lost.



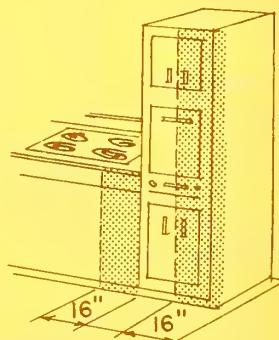
Provide at least 16 inches of clearance between the latch side of the refrigerator and the turn of the counter. Provide counter space near the refrigerator for foods taken from it.



Provide at least 14 inches of clearance between the center of the sink bowl and the turn of the counter for standing.



Provide at least 14 inches of clearance between the center of the front unit or burner and a wall or high equipment and between the center front of the wall oven and the adjoining wall.



Provide at least 16 inches of clearance between the center of the front unit or burner and a wall or high equipment and between the center front of the wall oven and the adjoining wall.

Prepared by:

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CLOTHING AND HOUSING RESEARCH DIVISION

AGRICULTURAL RESEARCH SERVICE

